

First Courses.

**Salad of Our Own
Baby Beetroot**
Ellies Dairy Goat's Curd,
Walnut Crumble, Summer Leaves.

*How long does getting thin take? Pooh asked anxiously.
A.A. Milne.*

Pressing of Pickled Herring
Charlotte Potatoes, Apple,
Light Horseradish Dressing.

*The palate is as worthy and as capable of education as the eye
or the ear. Brillat-Savarin.*

Chicken & Prune Terrine
Our Own Chutney,
Toasted Country Bread.

*When ordering lunch, the big executives are just as
indecisive as the rest of us. William Feather.*

Hot Cheese Soufflé
Montgomery Cheddar,
Glazed Smoked Haddock.

*When you come to a fork in the road take it.
Unknown. (Chinese)*

Read's Cured "Gravalax"
Pickled Cucumber, Chervil,
Toasted Soda Bread.

*Prices subject to alteration according to customer's attitude.
David Pitchford.*

Main Courses.

Corn-Fed Chicken Breast.

Crispy Pancetta,
Roast Beetroot Risotto.

*Never eat more than you can lift
Miss Piggy.*

Medium-Rare Sirloin of Angus Beef
Wild Mushrooms, Balsamic Onion Lyonnaise
Cabernet Sauvignon Sauce.
(£5 Supplement).

*No man can be wise on an empty stomach.
George Eliot.*

Fillet of Sea Bass
Gently Spiced Red Pepper Sauce,
Marinated Heritage Tomatoes.

*A good meal in troubled times is always that much
salvaged from disaster.
A. J. Liebling*

Breast of Lunesdale Duck
Sarladaise Potato,
Runner Beans, Orange Scented Sauce.

*Cookery has become an art, a noble science cooks are gentlemen.
Robert Burton.*

Roast New Season Kentish Lamb
Caramelised Onion, Dauphine Potato,
Baby Spinach, Rosemary Jus.

*If you throw a lamb chop in the oven, what's to keep it from getting done?
Joan Crawford.*

Desserts and Cheeses.

Vanilla Pannacotta
Brogdale Strawberries,
Lemon & Strawberry Consomme.

Cookery has become an art, a noble science cooks are gentlemen.
Robert Burton.

Dark Chocolate Delice
Honeycomb, Local Cherries,
Cherry Sorbet.

*Once in a lifetime one should be allowed to have as much sweetness as one
could possibly want and hold. Judith Olney.*

Read's Deep Lemon Tart
Poached Rhubarb, Rhubarb Sorbet.

Prices subject to alteration according to customer's attitude.
David Pitchford.

Raspberry Souffle
Pistachio Ice Cream.
(Please allow up to 15 minutes)

Strange to see how a good dinner reconciles everyone.
Samuel Pepys.

British Cheese Selection
Grapes, Biscuits and Bread.
(£5 Supplement).

Poets have been mysteriously silent on the subject of cheese.
G. K. Chesterton.

Read's Restaurant – Rona and David Pitchford.

A La Carte Menu £65.00 per person

We kindly request that you do not smoke in any part of these premises.

Our restaurant is an approved premises for civil marriages.

**Our private dining room is a perfect venue for small receptions and
conferences. Please ask for details or reservations.**